GOURMET STUFFING

Makes 2 cups

- 3 chicken livers
- 4 tablespoons (1/2 stick) butter or margarine
- 2 cups soft bread crumbs (4 slices)
- 2 tablespoons chopped onion
- 1 tablespoon water
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon salt

1. Saute chicken livers in butter or mar-

garine, stirring often, in small frying pan 5 minutes, or until livers lose their pink color.

2. Remove livers and chop, then add to bread crumbs in medium-size bowl. Saute onion just until soft in same frying pan.
3. Stir water, Worcestershire sauce, and salt into onions in frying pan; pour over crumb mixture. Toss lightly to mix well. (Mixture will be crumbly, not wet.)